

Times of India

\$60
Per person

SNACKS – चखना

Dahi Puri (D, G)

Spicy mash topped with tangy yogurt, tamarind and mint chutney inside a thin wafer puri.

SMALL DISHES – छोटा

Honey-Chilli Sticky wings (DF, NG)

Sticky sweet and spicy chicken nibbles.

or

Veg Manchuriyan (G, DF)

Mixed vegetable koftas in a tangy manchuriyan sauce.

TANDOOR – तंदूरी

Garlic Malai Chicken (D, NG)

*Tender boneless thigh pieces marinated garlic infusion and spices.
Served with mint sauce.*

or

Achaari Paneer (D, NG)

*Marinated with pickle herbs then gently charred with fresh tandoori masala.
Served with mint sauce.*

FROM THE POT – मुख्य भोज

TOI Tikka Masala (D, N)

with tandoor roasted boneless pieces, this dish hits the right tangy notes

or

Lamb Khorma (D, N)

Boneless lamb pieces simmered in the authentic khorma sauce.

or

Kadahi Paneer (D, N)

In-house made soft paneer tossed in tangy kadahi sauce with capsicum and onions.

or

Vegetable Kofta (D, N, G)

Veg koftas simmered in creamy spiced curry sauce

Choice of naan and rice included.
